# Sourdough Discard Pumpkin Bread

Courtesy of: www.thebetterhomelife.com

## Ingredients:

- 1/2 cup melted butter
- 3/4 cup packed dark brown sugar
- 1/3 cup sugar
- 1.5 cups pumpkin puree
- 2 large eggs
- ½ cup sourdough discard
- 1.5 teaspoons vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons pumpkin pie spice

## Directions:

Preheat the oven to 350 degrees F. In a large mixing bowl mix together the melted butter, both sugars and the pumpkin puree until well blended. Allow this mixture to cool slightly while you mix together the dry ingredients.

In a second mixing bowl sift together the flour, baking soda, baking powder, salt and pumpkin pie spice. Add the eggs, vanilla, and sourdough starter to the pumpkin mixture. Mix well. Then fold in the flour mixture until incorporated. Do not over mix.

Grease a 9x5 loaf pan and pour the batter in. Bake the bread for 50-60 minutes or until a toothpick comes out clean. Allow the bread to cool in the pan for about an hour before turning it out onto a cooling rack. Slice and enjoy!